



RESTARTING MAINE'S ECONOMY

COVID-19 Checklist for Vessel Charters (including charter fishing, sightseeing/daysailing, and windjammers)

The State of Maine has adopted a staged approach, supported by science, public health expertise and industry collaboration, to allow Maine businesses to safely open when the time is right. The plan is available at www.maine.gov/covid19/restartingmaine.

This is one of many industry guidance documents that the State is providing for businesses so they can reopen safely. Please make sure you pair this document with the general guidance document that applies to all industries, which is available at [General Guidance](#). Everyone's goal is to allow guide businesses to operate while keeping guides and clients safe and healthy. Please use common sense and keep the goal in mind.

Pre-Trip Considerations

- Vessels that take 6 guests or fewer, "6 packs," can run at maximum capacity.
- Vessels licensed to take 7 or more passengers must not exceed passenger limits established in current guidance from the [Governor's Office on gatherings](#).
- Communicate with clients in advance regarding operational procedures.
- Visitors from outside Maine must follow the [Keep Maine Healthy](#) plan. Effective July 3, people who are not residents of Maine or other states [exempted from quarantine requirements](#), must have received a negative COVID-19 test result that meets the [Keep Maine Healthy](#) requirements or they must have already completed their 14 day quarantine in Maine before they board your vessel. (Updated 7.3.20)
- Limit cash and paper receipt transactions; Promote "contactless" payment options (e.g., online payments, pay by phone options, RFID credit and debit cards, Apple Pay, Google Pay, etc.). (Updated 6.18.20)
- Avoid greeting others by shaking hands.
- Clients and employees should not participate in guided trips if they show signs of illness. Encourage clients and employees to self-screen with the following questions:



- Have you had a cough or sore throat?
- Have you had a fever or do you feel feverish?
- Do you have shortness of breath?
- Do you have loss of taste or smell?
- Have you been around anyone exhibiting these symptoms within the past 14 days?
- Are you living with anyone who is sick or quarantined?
- Guests and employees who exhibit COVID-19 symptoms or answered yes to any of the above questions, will not be allowed on the trip and should seek medical care and or COVID-19 testing per CDC guidelines. <https://www.cdc.gov/coronavirus/2019-ncov/symptoms-testing/symptoms.html>.

Transportation

- Sanitize vehicles and launch vessels with EPA registered products after each trip, paying particular attention to “high-touch” surfaces.

Trip Safety/Cleaning

- Clients should provide their own water bottles, coffee mugs, sunscreen, and insect repellent.
- Crew and clients should wear face coverings when in common areas inside/below decks or when unable to maintain 6 feet of physical distancing. **Updated 7.24.20**
- Crew and clients should wear face coverings when being transported in small/launch boats.
- Face coverings that become wet must be replaced with dry face coverings.
- Maintain physical distancing between groups and individuals from different families, on-shore, above decks and when in common areas below decks, such as companionways, to the extent practicable.
- Hand sanitizer (at least 60% alcohol), cleaning products, hand soap, spare face coverings, gloves, tissues, paper towels, and a designated trash bin to dispose of used items should be available for clients on every trip.
- Below deck common areas, such as heads, galley, and companionways shall be disinfected at least twice (2X) daily.
- Sanitize equipment used by clients with EPA-registered products after each trip paying particular attention to “high-touch” surfaces (e.g tables, doorknobs, light switches, countertops, handles, desks, phones, keyboards, toilets, faucets, sinks, handholds & grab bars, rails, hatch latches & lids, and coolers).
- Equipment provided for client use such as fishing rods, paddles, life jackets, etc., must be sanitized before and after use.
- Guides may provide food in accordance with applicable provisions in Phase 2 Restaurant Guidelines.
 - All contact surfaces in the galley and used cooking and serving items shall be sanitized as frequently as possible but especially before and after meal preparations. All non-contact surfaces shall be washed daily.
 - Self-service dispensers for coffee, drinks, juice, and ice should be routinely cleaned and disinfected.



- Consider providing single-wrap utensils, straws, and lids. To the extent possible, use contact-less dispensers to minimize hand touching. Replace multi-use condiments with single-serve packets.
- Use posters or other signage as well as pre-trip safety briefings to remind staff, vendors, and customers regarding hand hygiene and physical distancing.
- Should a client or crew become ill on a trip, consult with EMS or healthcare facility for immediate guidance and end trip immediately.
- If a client, crew member or employee becomes ill while at your business:
 - Have a room, space, or seat where that individual can be isolated until transferred to home or a health care facility.
 - Provide a facemask for the ill person.
 - Notify staff, clients and vendors who came into contact with the ill person of their possible exposure to COVID-19.
- Review, update, or develop workplace plans to include leave policies for crew with COVID-19 symptoms.

Overnight Accommodations

- Effective June 26, overnight charter operations must collect a [Certificate of Compliance](#) form (on paper or electronically) as a prerequisite to participation from people who are not residents of Maine or other states [exempted from quarantine requirements](#), indicating they have received a negative COVID-19 test result, that they will quarantine in Maine for 14 days before boarding, or that they have already completed their quarantine in Maine. Establishments should keep these records for 30 days. (Updated 7.3.20)
- Practice enhanced stateroom sanitation by cleaning and sanitizing all hard surfaces after every use, as well as laundering linens, bedspreads, and covers.
- Below deck common areas, such as heads, galley, and companionways shall be disinfected at least twice (2X) daily.
- Following each departure, staterooms will be left vacant long enough to allow for deep cleaning, disinfectant and cleaners to dry, and reasonable air exchange. Consider ways to maximize airflow, if practical, to increase fresh air circulation (e.g. opening windows, or doors).
- For overnight charters, preference will be made for dining on deck when practicable. Guests will wear face coverings while down below when social distancing is not possible unless seated at a table and dining. Physical spacing between groups and individuals from different families when dining below decks will be maximized to the extent practicable.

PLEASE NOTE: In order to open, businesses must commit to complying with requirements of this checklist by [filling out this short online form](#).